

DINNERLY



Mexi-Beef Rice Bowl

with Coriander and Tomato and Corn Salsa



25 minutes



2 Servings

Whip up the bright flavours of Mexico in no time. Simply pile spiced beef, a vibrant corn and tomato salsa and fresh herbs over seasoned rice.

WHAT WE SEND

- 150g jasmine rice
- 5g Mexican spice blend ¹⁷
- 1 tomato
- coriander
- 1 corn cob
- beef stir-fry

WHAT YOU NEED

- 1 tbs olive oil
- 1 tsp white or red wine vinegar ¹⁷

TOOLS

- small saucepan with lid
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 550kcal, Fat 14.8g, Carbs 74.5g, Proteins 48.6g



1. Cook rice

Rinse the **rice** until the water runs clear. Put the rice and $\frac{1}{2}$ **tsp Mexican spice blend** (see Make it yours) in a small saucepan with **310ml (1 $\frac{1}{4}$ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, finely chop the **tomato**. Pick the **coriander** leaves, then finely chop the stems. Discard the husk and silks from the **corn**. Slice the corn kernels from the cob. Separate the **beef stir-fry** into a bowl. Add the **coriander stems** and **1 $\frac{1}{2}$ tsp Mexican spice blend**, season with **salt and pepper** and toss to combine.



3. Cook corn

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **corn**, stirring, for 3 mins or until golden. Remove from the pan, reserving the pan.



4. Make salsa and cook beef

Put the **corn** and **tomato** in a bowl. Add **1 tsp white wine vinegar**, season with **salt and pepper** and stir to combine. Heat **2 tsp olive oil** in the reserved pan over high heat until very hot. Cook the **beef**, stirring, for 2 mins or until browned. Remove from the pan.



5. Serve up

Divide the **rice, beef and tomato and corn salsa** among bowls. Scatter over the **coriander leaves** and enjoy!



6. Make it yours

Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

